

## Malinowa pszenica #2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **13**
- SRM **16**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	3.5 kg (38%)	79 %	30
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (37%)	80 %	30
Grain	Płatki pszeniczne	1.5 kg (16.3%)	85 %	3
Grain	Caramel/Crystal Malt - 120L	0.8 kg (8.7%)	72 %	236

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BAVARIAN WHEAT M20 Mangrove Jack's	Ale	Dry	23.33 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Other	Maliny mrożone	4666.67 g	Secondary	7 day(s)
Fining	Irish Moss	5.83 g	Boil	10 min